

Mangalorean Prawn Curry Recipe

Ingredients:

- Prawns – 250 gms, peeled, deveined, tails intact
- Oil – 1 tsp + 1 tsp
- Mustard Seeds – 1/4 tsp
- Fenugreek Seeds – a pinch
- Curry Leaves – few, chopped

For the masala paste:

- Coconut – 1/2, grated
- Garlic – 2 cloves
- Ginger – 1/4 inch piece
- Dry Red Chillies – 4
- Tamarind Extract – 1 tblsp
- Jaggery – 1/4 tsp, grated
- Turmeric Powder – 1/4 tsp
- Salt as per taste



Method:

- Dry roast the coconut, garlic, ginger and red chillies.
- Transfer to a mixer jar and add the jaggery, turmeric powder, salt and tamarind extract.
- Grind to a fine paste.
- Heat 1 tsp of oil in a deep frying pan.
- Add the ground masala and little water.
- Fry for a minute and add 3/4 cup of water.
- Simmer for 10 minutes and add the prawns.
- Cook for 10 minutes.
- Heat 1 tsp of oil in a small frying pan for tempering.
- Fry the mustard seeds, fenugreek seeds and curry leaves.
- Add to the prawns and mix well.
- Remove and transfer to a serving dish.
- Serve hot with rice.

